

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Joe'Mar Hooper, MPA

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653

phone (414) 286-3521

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Routine Food

V & J FOODS, INC **BURGER KING** 8404 W BROWN DEER RD MILWAUKEE,WI

4/2/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

> **Fee Amount:** \$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	 There were dirty utensils that had been washed and were still dirty and hanging with clean one. Rewash. The drainboard for the prep sink has a black grease smeared on it. Sanitize. All food must be protected from cross-contamination. Clean the slight amount of mold out of the ice maker. 	4/16/2014
4-701.10	The slicer and a knife at the prep sink were soiled with old food debris. Reclean and sanitize. COS Utensils and food-contact surfaces of equipment must be sanitized.	4/16/2014
Improper Hold		
3-501.16	Chicken tenders at 125F. Food disposed. otentially hazardous food must be held hot at 135 degrees or above. COS	4/16/2014
Personal Hygiene		
6-301.12	Paper towel not available in the mens bathroom. COSProvide single service toweling for all handsinks.	4/16/2014
CDC Risk Violation(s):	4	

Good Retail Practice Violations(s)

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Health Operations Administrator

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Code Number	Description of Violation	Correct By
4-601.11	Clean the following: 1. clean the top of the deep fryers and the fry hot holding station free of debris and grease 2. clean the multi-cup holder at the drive thru (underside) 3. clean all the greasy ceiling panels throught the kitchen, especially by the broiler 4. clean the walls by the warewashing sink 5. clean the Lang over inside and out 6. clean the entire mop sink area to include walls 7. clean all floor drains 8. clean the tray shelving at the prep sink and all the walls at the prep sink	4/16/2014
5-202.11	 Repair the rear hand sink from leaking. Repair the water leak by the main water line. Properly repair plumbing. 	4/16/2014
6-501.114	Do the following: 1. resecure the womens bathroom soap dispenser to the wall-loose 2. repair the wall at the mop sink 3. remove the broken Cres Cor unit in the back 4. reseat the hood filters at the broiler 5. replace the wooden board with rusty nails at the warewashing sink. Discontinue hanging utensils off the rusty nails and use appropriate hangers and wall mount.	4/16/2014
68-4	Post a copy of your Food Dealers License	4/16/2014

Good Practice Violation(s): 4

Total Violations: 8

Notes:

FDL no - see order CFM Kadrein Mccoy expires 6/30.2014

******Your only CFM expires this June. Renew CFM. Also, you need to have 1 Certified Food Manager for every 5 employees on staff. Obtain more CFM's.

On 4/2/2014, I served these orders upon V & J FOODS, INC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature

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